

**MAX 25**

**Gebrauchsanweisung**

Instructions for use

**Mode d'emploi**

Gebruiksaanwijzing

Istruzioni per l'uso



**Brugsanvisning**

Bruksanvisning

**Käyttöohje**

Manual de utilização

Instrucciones para el uso



**Οδηγίες χρήσης**

Instrukcje użytkowania

**Használati utasítás**

Инструкция за използване

**הוראות שימוש**



**Návod k použití**

Návod na použitie

**Instrucțiuni de utilizare**

Инструкции по експлуатации

تعليمات وكيفية الاستعمال

[www.whirlpool.com](http://www.whirlpool.com)





## INSTALLATION

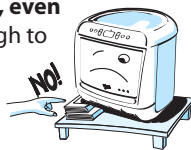


### PRIOR TO CONNECTING

**Check that the voltage** on the rating plate corresponds to the voltage **in your home**.

**Do not remove the microwave inlet protection plates** located on the side of the oven cavity wall. They prevent grease & food particles from entering the microwave inlet channels.

**Place the oven on a stable, even surface** that is strong enough to hold the oven and the food utensils you put in it. Use care when handling.



**Position the oven at a distance** from other heating sources. The cooling air, which is taken in by the oven, must not exceed 35°C temperature. For sufficient ventilation there must be a space of at least 8-cm above the oven. Ensure that the space underneath, above and around the oven is empty to allow for proper airflow. The oven can operate in an ambient temperature ranging from +5°C to +35°C.

**Ensure that the appliance is not damaged.**

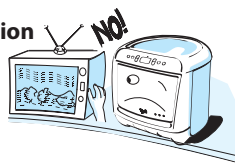
Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean the interior with a soft, damp cloth.

**Do not operate this appliance** if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

### AFTER CONNECTING

**The oven can be operated only** if the oven door is firmly closed.

**Poor television reception** and radio interference may result if the oven is located close to a TV, radio or aerial.



**The earthing of this appliance** is compulsory.

The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

**The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.**



## IMPORTANT SAFETY INSTRUCTIONS



READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

**Do not heat, or use flammable materials**

in or near the oven. Fumes can create a fire hazard or explosion.

**Do not use** corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

**Do not use your microwave** oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.

**If material inside / outside the oven should ignite or smoke is observed**, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.

**Do not over-cook food.** Fire could result.

**Do not leave the oven unattended**, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.

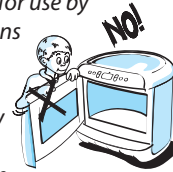


**WARNING!**

**Only allow children** to use the oven without adult supervision after adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.

If your oven has a combination mode, children should only use the oven under adult supervision due to the high temperatures generated.



**WARNING!**

**Do not use your microwave** oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.



**WARNING!**

**The door seals and the door seal areas** must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.

EGGS

**Do not use your microwave** oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.





## PRECAUTIONS



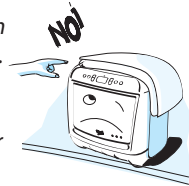
### GENERAL

**This appliance is designed for domestic use only!**

**The appliance should not be operated** without food in the oven when using microwaves.

Operation in this manner is likely to damage the appliance.

**The ventilation openings** on the oven must not be covered. Blocking the air intake or exhaust vents may cause damage to the oven and poor cooking results.



**If you practice operating** the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

**Do not store or use** this appliance outdoors. Do not use this product near a kitchen sink, in a wet basement, or near a swimming pool, or similar.

**Do not use the cavity** for any storage purposes.

**Remove wire twist-ties** from paper or plastic bags before placing bag in the oven.



### DEEP-FRYING

**Do not use your microwave** oven for deep-frying, because the oil temperature cannot be controlled.



**Use hot pads or oven mitts** to prevent burns, when touching containers, oven parts, and pan after cooking.

### LIQUIDS

**E.g. beverages or water.** Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.



To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

### CAREFUL

**Always refer** to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.

**After heating baby food or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.**



**Ensure the Lid and the Teat is removed before heating!**



## ACCESSORIES



### GENERAL

**There are** a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

**Ensure that the utensils you use** are oven proof and allow microwaves to pass through them before cooking.

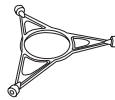
**When you put food and accessories** in the microwave oven, ensure that they do not come in contact with the interior of the oven. **This is especially important with accessories made of metal or metal parts.**

**If accessories containing metal** comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

**Always ensure** that the turntable is able to turn freely before starting the oven.

### TURNTABLE SUPPORT

**Use the turntable support** under the Glass turntable. Never put any other utensils on the turntable support.



\* Fit the turntable support in the oven.

### GLASS TURNTABLE

**Use the Glass turntable** with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.



\* Place the Glass turntable on the turntable support.

### BABY BOTTLE HOLDER

**Use the Baby bottle Holder** when heating baby food in bottles that are too tall to stand-alone in the oven. Please see also, the chapter "Precautions", for more information about heating baby food. (Not available in the UK and Ireland).



### STEAMER

**Use the steamer** for such foods as fish, vegetables and potatoes. **Always place** the steamer on the Glass Turn-table.



### DOZER

**Use the Dozer** to measure the amount of liquid needed.



d o o r

## START PROTECTION / CHILD LOCK

**This automatic safety function is activated one minute after** the oven has returned to “stand by mode”. (The oven is in “stand by” when the 24-hour clock is displayed or if the clock has not been set, when the display is blank).

**The door must be opened and closed** e.g. putting food into it, before the safety lock is released. Else the display will show “door”.

## TO PAUSE OR STOP COOKING

### To pause cooking:

The cooking can be paused to check, turn or stir the food by opening the door. The setting will be maintained for 5 minutes.



### To continue cooking:

Close the door and press the Start button ONCE. The cooking is resumed from where it was paused.



Pressing the Start button TWICE will increase the time by 30 seconds.

### If you don't want to continue cooking:

Remove the food, close the door and press the STOP button



**A beep will signal** once a minute for 5 minutes when the cooking is finished. Press the STOP button or open the door to cancel the signal.



**Note:** The oven will only hold the settings for 60 seconds if the door is opened and then closed after the cooking is finished.



## HOW TO USE THE CLOCK



**When the appliance is first plugged in** or after a power failure, the display is blank. If the clock is not set, the display will remain blank until the cooking time is set.

1. Press the Stop button.
  2. Press the Clock button (3 seconds) until the left-hand digit (hours) flicker.
  3. Press the +/- buttons (⊕/⊖) to set the hours.
  4. Press the Clock button again. (The two right hand digits (minutes) flicker).
  5. Press the +/- buttons (⊕/⊖) to set the minutes.
  6. Press the Clock button again.
- The clock is set and in operation.

**If you wish to remove the Clock** from the display once it has been set, simply press the Clock button again for 3 seconds and then press the Stop button.

**To reinstate the Clock**, follow the above procedure.



## HOW TO USE THE TIMER



**Use this function** when you need a kitchen timer to measure exact time for various purposes such as cooking eggs, pasta or letting the dough rise before baking etc.

1. Press the Clock button.
2. Press the +/- buttons (⊕/⊖) to set the desired length of the timer.
3. Press the Start button.

**An acoustic signal** will be heard when the timer has finished to count down.



## HOW TO USE THE MICROWAVES



**Use this function** for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

1. Press the +/- buttons (⊕/⊖) to set the time.
2. Press the power button repeatedly to set the power.
3. Press the Start button.

**Once the cooking process has been started:**  
The time can easily be increased in 30-second steps by pressing the Start button. Each press increases the time with 30 seconds. You may also alter the time by pressing the +/- (⊕/⊖) buttons to increase or decrease the time. Pressing the power button may also change the power level. The first press will show you the current power level. Press the power button repeatedly to change power level.



## CHOOSING POWER LEVEL

### MICROWAVES ONLY

Power	Suggested use:
JET	Reheating of beverages, water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
750 W	Cooking of vegetables, fish, meat etc.
500 W	More careful cooking e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	Simmering stews, melting butter.
160 W * δ	Defrosting. Softening butter, cheeses and ice cream.
0 W	Setting the standing time.





## HOW TO USE THE JET DEFROST



**Use this function** for defrosting Meat, Fish & Poultry ONLY. Jet Defrost should only be used if the net weight is between 100 - 1500g.



1. Press the Jet Defrost button.
2. Press the +/- buttons (⊖/⊕) to set the weight of the food.
3. Press the Start button.

**Do not use with this function.**

**Midway through the defrosting process** the oven stops and prompts you to "TURN" food.

- Open the door.
- Turn the food.
- Close the door and restart by pressing the Jet Start button.

**Note:** the oven continues automatically after 2 min if the food hasn't been turned. The defrosting time will be longer in this case.

Turn  
Food

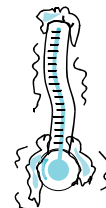
**The oven needs** to know the net weight of the food.

**If the weight is lesser or greater than recommended weight:**

Follow the procedure for "How to use the microwaves" and choose 160 W when defrosting.

**If the food is warmer than deep-freeze temperature (-18°C),** choose lower weight of the food.

**If the food is colder than deep-freeze temperature (-18°C),** choose higher weight of the food.



RECOMMENDED WEIGHTS		
	MEAT (100g - 1500g)	Minced meat, cutlets, steaks, roasts.
	FISH (100 - 1500g)	Whole, steaks or fillets.
	POULTRY (100g - 1500g)	Chicken whole, pieces or fillets.



## HOW TO USE THE MANUAL DEFROST

**Follow** the procedure for "How to use the microwaves" and choose Power Level 160 W when defrosting manually.

**Check and inspect the food regularly.** Experience will give you the times needed for various amounts.

### GENERAL HINTS:

**Frozen food in plastic bags,** plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

**The shape of the package** alters the defrosting time. Shallow packets defrost more quickly than a deep block.

**Separate pieces** as they begin to defrost. Individual slices defrost more easily.

**Shield areas of food** with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips).

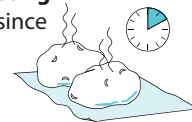


**Turn large joints** halfway through the defrosting process.

**Boiled food, stews and meat sauces** defrost better if stirred during defrosting time.

**When defrosting** it is better to under-thaw the food slightly and allow the process to finish during standing time.

**Standing time after defrosting** always improves the result since the temperature will then be evenly distributed throughout the food.



## HOW TO USE THE JET START



**Press the Jet Start button to automatically start** with full microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds. You may also alter the time by pressing the +/- (⊕/⊖) buttons to increase or decrease the time after the function has started.

**This function is used** for quick reheating of foods with a high water content such as clear soups, coffee or tea.



**Do not use with this function.**



## HOW TO USE THE STEAM



1. Press the Steam button.
2. Continue to press the Steam button to set the food class.
3. Press the +/- buttons (⊖ ⊕) to set the weight of the food.
4. Press the Start button.

Use this function to cook fish and vegetables.

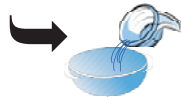
Always use the supplied Steamer when using this function.



Do not use with this function.

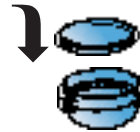


Place the food on the steam grid.



Add 100 ml (1dl) water in the bottom part of the steamer.

Use the supplied Dozer for measuring correct amount of water.



Cover with the lid.

	1. POTATOES / ROOT VEGETABLES (150 - 500 g)	Use even sizes. Cut the vegetables into even pieces.
	2. VEGETABLES (cauliflower and broccoli) (150 - 500 g)	Allow to stand for 1 - 2 minutes, after cooking
	3. FROZEN VEGETABLES (150 - 500 g)	Allow to stand for 1 - 2 minutes.
	4. FISH FILETS (150 - 200 g)	Distribute fillets evenly on the steamgrid. Interlace thin parts. Allow to stand for 1 - 2 minutes, after cooking.



## HOW TO USE THE MEMORY



1. Press the Memo button.
2. Press the Start button.

### How to store a setting:

1. Set time and power.
2. Keep the Memo button pressed for 3 seconds until an acoustic signal is heard and the word "End" is displayed. The setting is now stored. You may reprogram the memories as many times as you wish.

**The Memory function provides** you with an easy way to quickly recall a preferred setting.

**The principle of the Memory function** is to store whatever setting that is currently displayed.

### Note:

**When the appliance** is plugged in or after a power failure, your Memo function will have stored - 1 minute and 750 W as default setting.

## MAINTENANCE & CLEANING

**Cleaning is the only maintenance** normally required. It must be carried out with the microwave oven disconnected.

**Failure to maintain the oven** in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

**Do not use metal scouring pads, abrasive cleansers, steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.**



**Do not spray directly on the oven.**

**At regular intervals**, especially if spillovers have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.

**This oven is designed** to operate with the turntable in place.

**Do not** operate the microwave oven when the turntable has been removed for cleaning.

**Use a mild detergent**, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

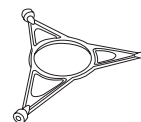
**Do not allow grease** or food particles to build up around the door.

**For stubborn stains**, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

**Adding some lemon juice to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.**

DISHWASHER SAFE:

**Turntable support.**



**Glass turntable.**

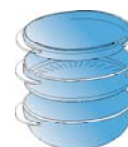


**Baby Bottle Holder**

(Not available in the UK and Ireland).



**Steamer**



**Dozer**



### WARNING!

**The door seals and the door seal areas** must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.

## TROUBLE SHOOTING GUIDE

**If the oven does not work**, do not make a service call until you have made the following checks:

- \* The Turntable and turntable support are in place.
- \* The Plug is properly inserted in the wall socket.
- \* The Door is properly closed.
- \* Check your Fuses and ensure that there is power available.
- \* Check that the oven has ample ventilation.
- \* Wait for ten minutes and then try to operate the oven once more.
- \* Open and then close the door before you try again.

**This is to avoid** unnecessary calls for which you will be charged.

When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.

### **Important:**

If the mains cord needs replacing it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.

### **WARNING!**

***Service only to be carried out by a trained service technician.***

*It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.*

***Do not remove any cover.***



## ENVIRONMENTAL HINTS

**The packing box** may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.



**This appliance** is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

**The symbol** on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.



**Disposal** must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product. Before scrapping, cut off the mains cord so that the appliance cannot be connected to the mains.

## TECHNICAL DATA

### In accordance with IEC 60705.

The International Electrotechnical Commission, SC. 59H, has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

Test	Amount	Approx. time	Power level	Container
12.3.1	750 g	9 ½ min	750 W	Pyrex 3.220
12.3.2	475 g	5 min	750 W	Pyrex 3.827
12.3.3	900 g	15 min	750 W	Pyrex 3.838
13.3	500 g	2 ½ min	Jet defrost	

<b>Model</b>	<b>MAX 25</b>
<b>Supply voltage</b>	230 V/50 Hz
<b>Rated Power Input</b>	1300 W
<b>Fuse</b>	10 A (UK 13 A)
<b>MW output power</b>	750 W
	<b>H x W x D</b>
<b>Outer dimensions:</b>	374 x 392 x 370
<b>Oven compartment:</b>	149 x 290 x 290

